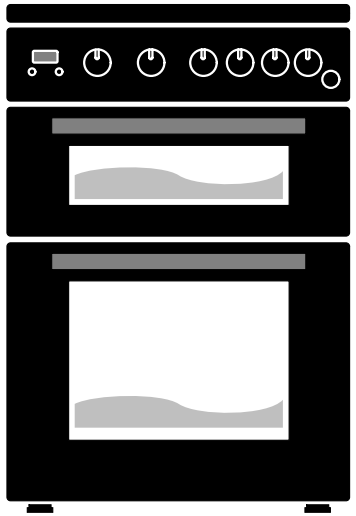
GAS
DOUBLE OVEN

User Manual

Model Numbers:

DG60B
DG60W
DG60SS



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WELCOME ›

Thank you for choosing this Servis Gas Double Oven, which has been designed and manufactured to give you many years of trouble-free service.
You may already be familiar with using a similar product but please take time to read these instructions, which have been written to ensure you get the very best from your purchase.

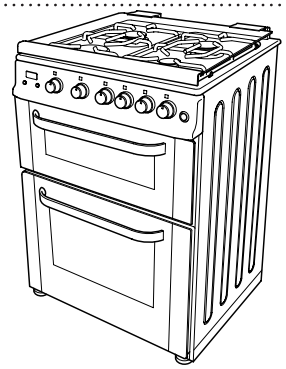
WARRANTY ›

Servis provides you with a guarantee which will protect you should your Oven develop a fault during the guarantee period. To ensure that you get a prompt and efficient service, please register your Oven immediately.
You will find a warranty card included within the packaging. To register, complete the form, or:

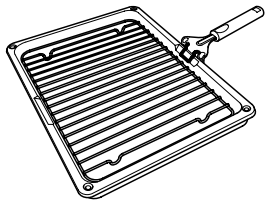
» Visit us at www.servis.co.uk

» Call us on 0800 0124 382

ITEMS INCLUDED ›



Oven with Racks



Grill Pan and Handle

Figure 1

To ensure your safety and the safety of others, please read the following safety precautions before you use your Oven.

» Your Oven has been produced to conform with all relevant safety regulations relating to electrical and gas appliances. Maintenance and repair work must only be carried out by authorised service technicians. Installation and repair work performed without following these instructions may be dangerous.

» The Oven must be installed by a registered gas engineer prior to use.

» Unpack and examine your Oven for any damage. If you think there is a defect, contact the Servis helpdesk.

» Remove and dispose of all packaging responsibly, following local laws and regulations. Do not leave packaging within the reach of children as it can be a source of danger.

» Before connecting your Oven to the mains electrical supply, make sure the specifications on the Oven correspond with the specifications of the electricity and gas supplies.

» Before installation, make sure the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the Oven are compatible. The adjustment specifications are shown on a label at the rear of the Oven.

» If the power supply cable is damaged, contact the Servis helpdesk. The cable must only be replaced by authorised personnel.

» Disconnect your Oven from the electrical supply and make sure the gas is off before changing the lamp.

» Allow the Oven to fully cool before touching any of its surfaces.

» Do not keep flammable materials close to the Oven when it is in operation.

SAFETY INSTRUCTIONS ›

- Make sure that electrical cables from other devices cannot come into contact with the hot parts of your Oven.
- Make sure that all Control Knobs are set to the '0' position when the Oven is not in use.
- Your Oven has been designed for non-professional domestic use only.
- Children should be supervised to ensure that they do not play with the Oven.
- The Oven is not intended for use by persons (including children) with reduced physical, sensory and mental capabilities or lack of experience and knowledge, unless they have been given supervision or instructions concerning the use of the Oven by persons responsible for their safety.
- Do not move away from the Oven while cooking with fat or oil. Flaring may occur in the case of overheating. Never pour water into flaring oil.
- Do not place anything on the Oven door when it is open. This could disrupt the balance of the oven or damage the door.
- Protect your Oven from atmospheric effects such as rain, snow, sun and dust.
- Unauthorised repairs could result in unforeseen dangers for the user. Repairs should only be undertaken by an approved service agent.
- Do not make any alterations to your Oven, unless authorised to do so by Servis.
- Make sure that you Oven is turned off at the mains before carrying out any cleaning or maintenance.
- Disconnect the plug when the Oven is not in use. Switch off the mains switch and gas supply when the Oven is not in use.
- The Oven complies with local and international standards and regulations.
- The Oven will not operate unless the appropriate Oven and heat switches are adjusted.
- The Oven is designed for indoor use only.
- The Oven must be installed and maintained only by a suitably qualified gas registered technician in accordance with current safety legislation.
- The Oven is not connected to a ventilation device. All openings and slots used for ventilation and heat dispersion must not be covered.
- Gas appliances require regular air exchange to ensure trouble free performance. Ensure that the room in which the appliance is installed is well ventilated. Additional ventilation such as the opening of a window may also be required.
- While using the grill burner, keep the Top Oven door open. Do not use the grill burner with the Oven door closed.
- Do not put heavy objects or flammable materials inside the lower drawer. This includes cookware with flammable handles.
- Turn off all burners before shutting the lid.
- Do not place pans or cookware on top of the lid.

SAFETY INSTRUCTIONS ›

- Glass lids may shatter when heated. Turn off all burners before shutting the lid.
- Remove any spillages from the lid before opening.
- While using the Top Oven as an Oven, keep the door closed.
- Do not use the Oven to heat a room.
- Use the adjustable feet to make sure that your Oven is stable and balanced before using for the first time.
- If you have small children make sure you do not allow pan handles to project over the edge of the cooker top. If you do they may be able to pull the pans down and spill the contents on themselves.

Gas Safety

If you smell gas or suspect a gas leak, open the windows to ventilate the room and contact a registered gas engineer.

Installation and Maintenance Safety Advice

The Oven must be installed and maintained only by a suitably qualified gas registered technician in accordance with current safety legislation.

CE Declaration of Conformity

Your oven has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.

Your oven has been designed, constructed and marketed in compliance with:

- Safety requirements of the 'Gas' Directive 2009/142/EC.
- Safety requirements of the 'Low voltage' Directive 2006/95/EC.
- Safety requirements of the 'EMC' Directive 2004/108/EC
- Requirements of the Directive 93/68/EC.

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FRONT VIEW ›

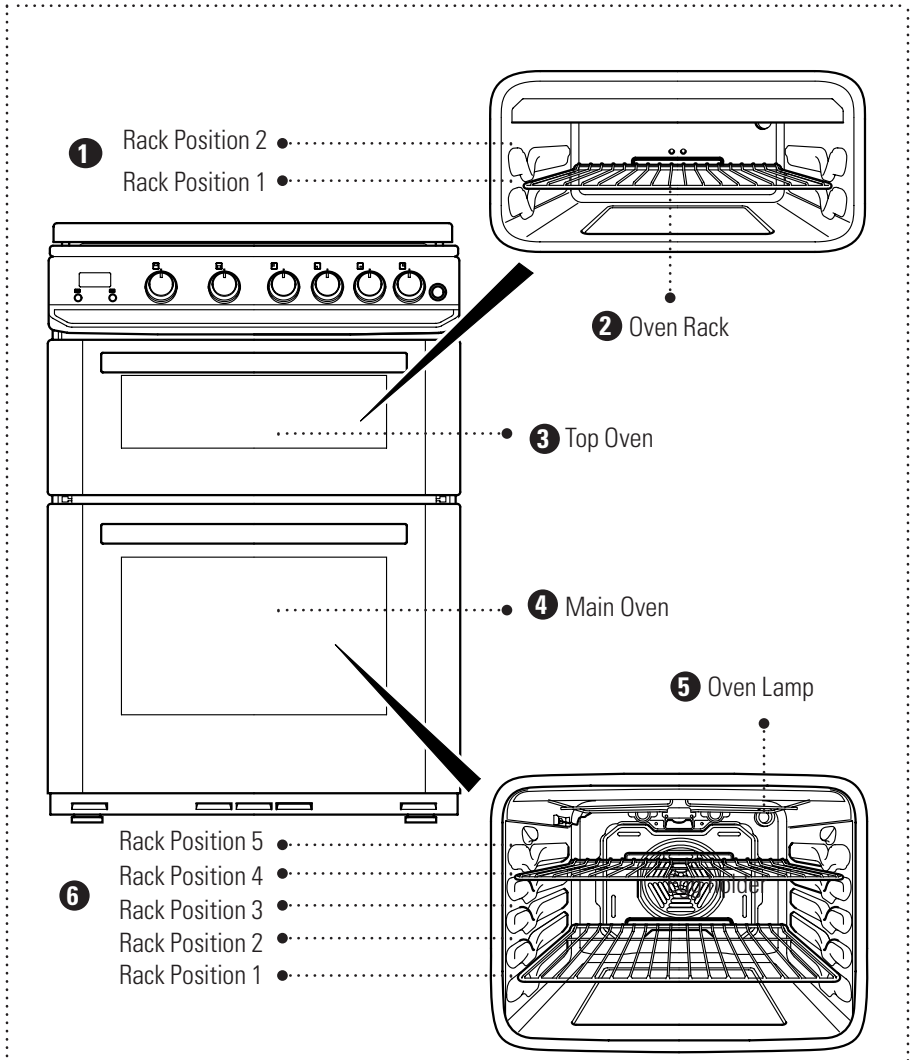

Figure 2

1. Rack Positions; available rack positions for the Top Oven
2. Oven Rack
3. Top Oven/Grill
4. Main Oven
5. Oven Lamp
6. Rack Positions; available rack positions for the Main Oven
7. Control Panel; used to operate your Double Gas Oven
8. Lid
9. a b c Hob burners

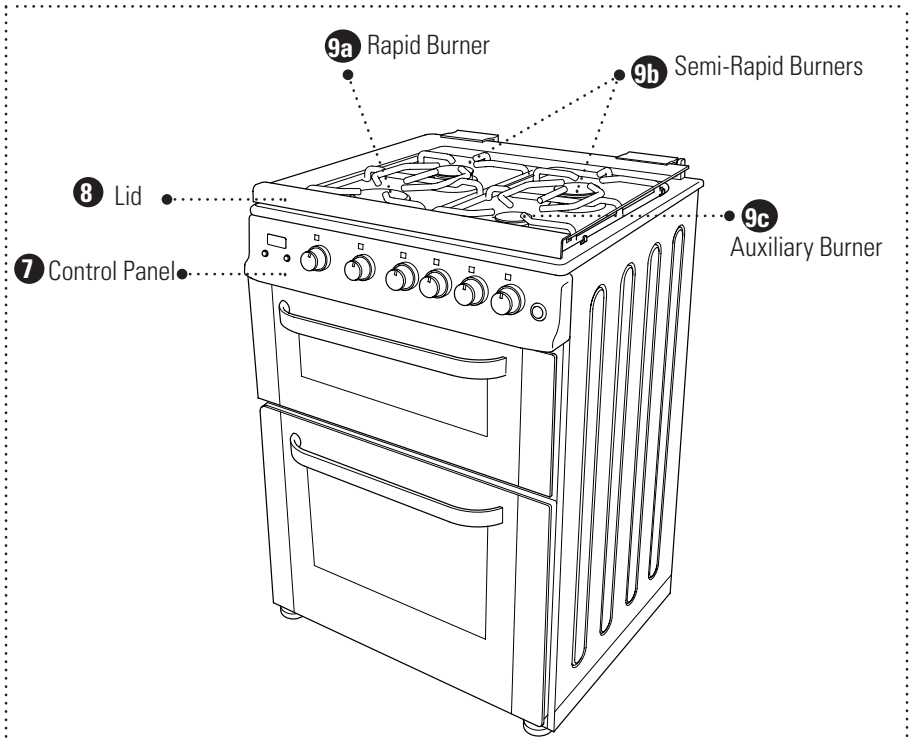

Figure 3

REAR VIEW ›

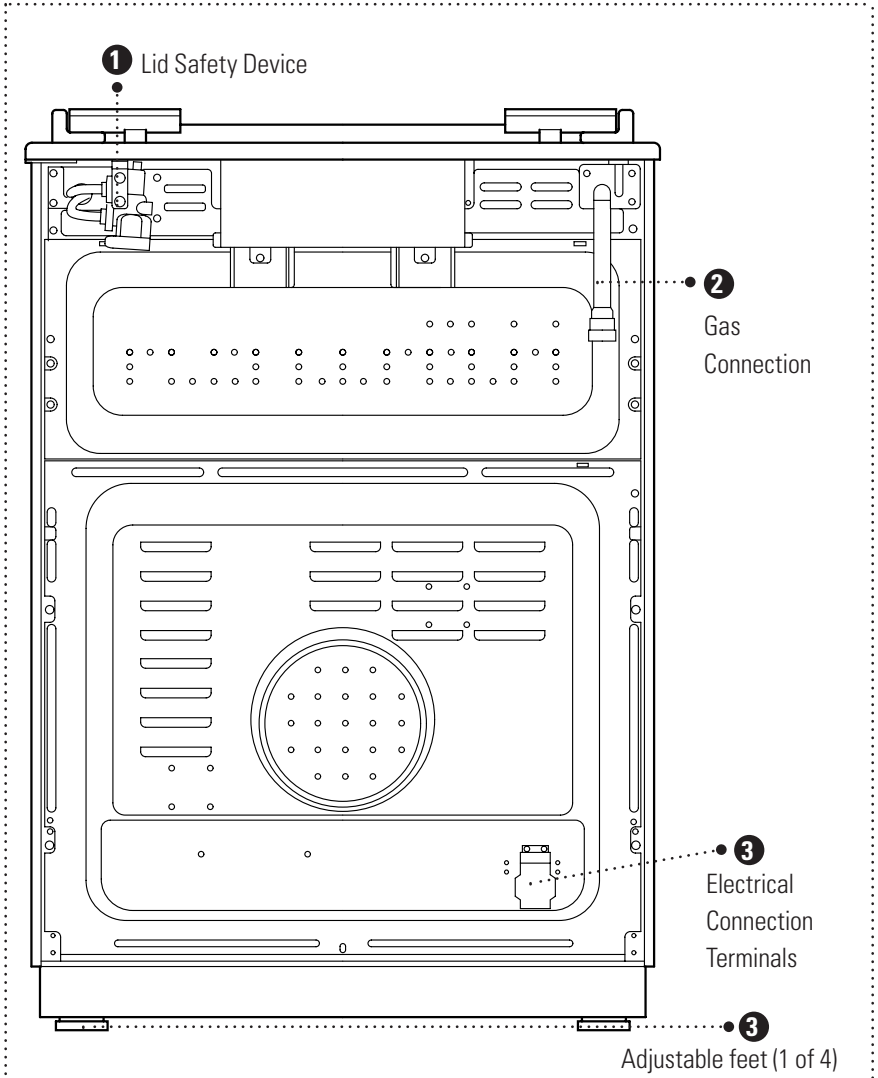

Figure 4

1. Lid Safety Device.
2. Gas Connection; connect your Oven to the gas supply.
3. Electrical Connection Terminals; connect your Oven to the mains electricity supply.
4. Adjustable feet; allow you to level your Oven.

ELECTRICAL INFORMATION ›

» Your Oven requires a 220-240V, 50Hz mains supply. Do not use any other supply. The electrical connection terminals are shown below in Figure 5. Please remember that your Oven must be installed and maintained only by a suitably qualified technician in accordance with current safety legislation.

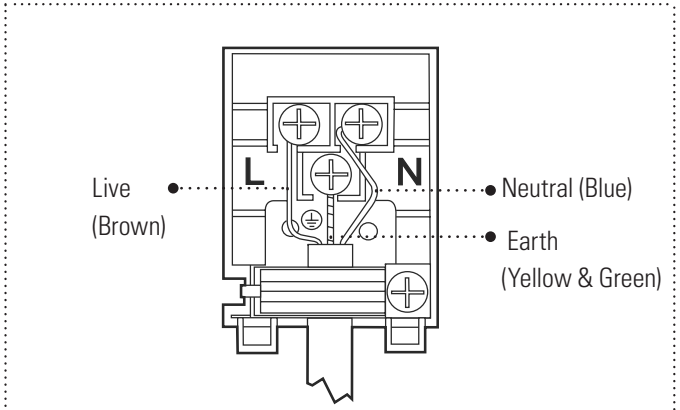

Figure 5

» 3X0, 75 MM2, HV05 V-F power supply cable must be used. The earth wire must be connected to the screw with the ⏚ symbol.

TECHNICAL SPECIFICATION ›

Model Number	TBC
Power Supply	220-240 V AC, 50Hz
Maximum Power (W)	10400
Size (H x W x D) (mm)	900 x 600 x 600
Oven Volume (Main Oven / Top Oven)	TBC / TBC
Electric Cooker Energy Rating (Main Oven /Top Oven)	TBC / TBC
Energy Consumption	TBC

INJECTOR TABLE ›

Total Consumption: G30 28~30 mbar 12.3 kW 894 g/h Gas Category: II2H3+	NG	LPG
Destination: GB Class:1	G20 20 mbar	G20/G31 28-30/37 mbar
Large Burner		
DIA. of Injector (1/100mm)	115	85
Nominal Rating (kW)	3	3
Consumption	285.7 lt/h	218.1 gr/h
Medium Burner		
DIA. of Injector (1/100mm)	97	65
Nominal Rating (kW)	1.75	1.75
Consumption	166.7 lt/h	127.2 gr/h
Small Burner		
DIA. of Injector (1/100mm)	72	50
Nominal Rating (kW)	1	1
Consumption	95.2 lt/h	72.7 gr/h

INJECTOR TABLE - CONTINUED ›

Main Oven Burner		
DIA. of Injector (1/100mm)	115	75
Nominal Rating (kW)	2.4	2.4
Consumption	228.6 lt/h	174.5 gr/h
Top Oven Burner		
DIA. of Injector (1/100mm)	115	75
Nominal Rating (kW)	2.4	2.4
Consumption	228.6 lt/h	174.5 gr/h
Grill Burner		
DIA. of Injector (1/100mm)	110	69
Nominal Rating (kW)	2.2	2.1
Nominal Rating (kW)	209.5 lt/h	153.7 gr/h

INSTALLATION REQUIREMENTS ›

Before unpacking and manoeuvring your Oven, please take the time to read and become familiar with the following points:

- To avoid risk of injury, please take care when moving your Oven. It is heavy and we recommend that a minimum of two people move the Oven.
- To manoeuvre the Oven into position, one person should hold it by the front feet and the other person should hold it at the rear edge, under the lid, taking care not to damage the gas fittings on the back.
- Ensure that there are no combustible or flammable materials, such as curtains or cushions, in the vicinity of the installation.
- Cabinets and furniture surrounding your Oven must be of material resistant to temperatures greater than 100^0C.
- Ensure that there is at least a 20 mm gap between the back wall and the rear of your Oven. This is to allow ventilation and provide sufficient air circulation.
- During operation, your Oven needs to be in a well ventilated room and requires $2m^3$/h air per kw input. Air inlet holes that provide ventilation should have a cross sectional area of $100cm^2$ (more than one hole can be used).
- Your Oven can be placed close to other kitchen equipment such as cupboards, so long as the equipment height does not exceed the height of the Oven. Any kitchen equipment taller than the height of the Oven must be at least 10 cm away from the Oven.
- If a cooker hood is to be used, it must be at a height of at least 65 cm from the Oven top. In the absence of a cooker hood there must be at least 70 cm clearance from the Oven top.

ADJUSTING THE FEET ›

For safe operation, it is important that your Oven is stable and balanced. The four adjustable feet are used to level your Oven. Make sure that your Oven is level prior to cooking.

1. To increase the height of the Oven, turn the feet anti-clockwise (Figure 6).
2. To decrease the height of the Oven, turn the clockwise (Figure 6).

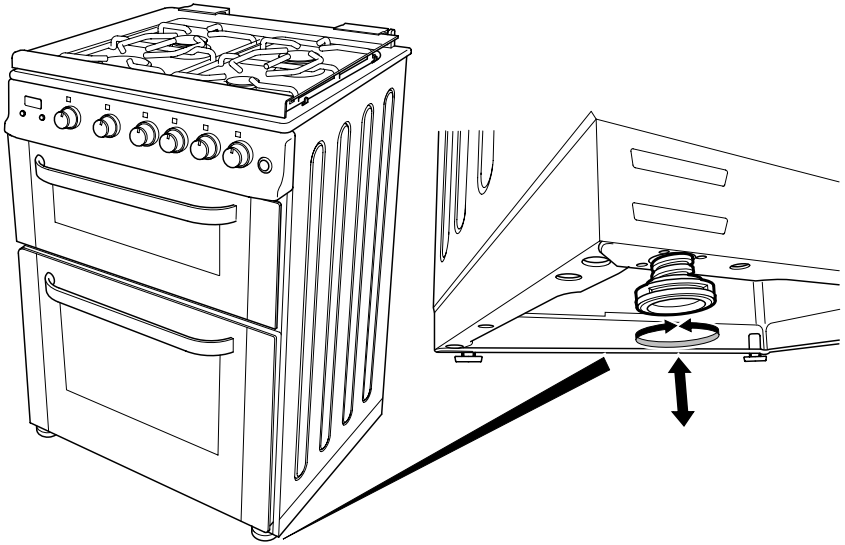

Figure 6

CONTROL PANEL OVERVIEW ›

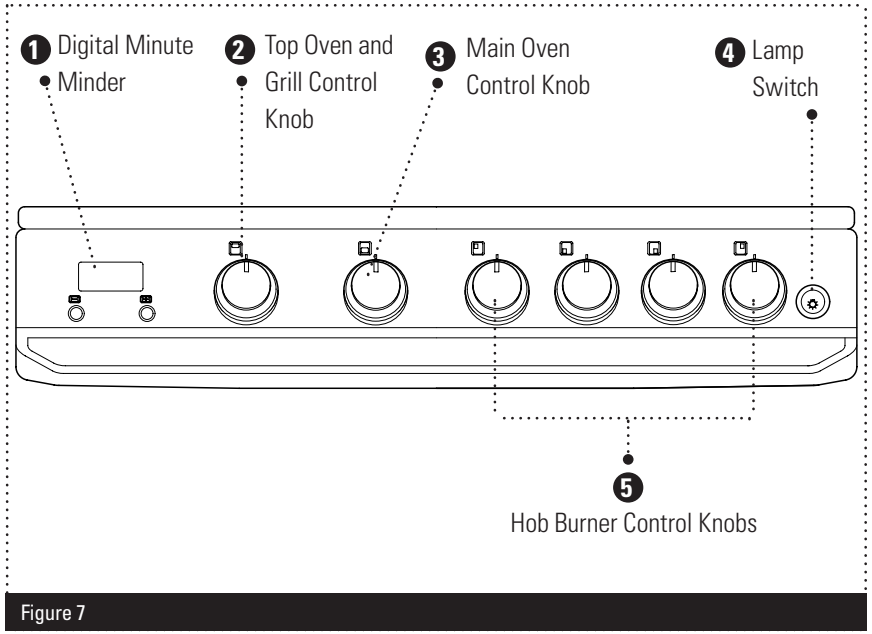
1 Digital Minute Minder
2 Top Oven and Grill Control Knob
3 Main Oven Control Knob
4 Lamp Switch
5 Hob Burner Control Knobs

Figure 7

1. Digital Minute Minder; displays the current time and can act as a timer to assist with meal preparation.
2. Top Oven and Grill Control Knob; used to select cooking settings for the Top Oven and Grill.
3. Main Oven Control Knob; used to select cooking settings for the Main Oven.
4. Lamp Switch; used to turn the Main Oven lamp On or Off.
5. Burner Control Knobs; used to control the hob burners.

USING YOUR OVEN ›

Ignition of the Burners:

» **Warning:** Always make sure the Oven lid is raised before using the burners.

The position symbol above each control knob determines the burner that the knob controls. To ignite a gas burner:

» Push in the knob of the burner you wish to ignite and keep it pressed while turning anti-clockwise (clockwise for the grill burner) so that the knob is in the 'max' position. Continue pressing the knob until you see a stable flame on the burner.

Please take note of the following safety advice:

» **Hob Burners:** Your hob is equipped with a flame failure device to provide security in the case of accidently extinguished flames. If such a case occurs, the device will block the burners gas channels to avoid an accumulation of unburned gas. Wait 90 seconds before re-igniting an extinguished gas burner.

» **Oven/grill Burners:** The oven burners, are equipped with a gas safety device. For this reason, during ignition, keep the oven knob pressed until you see stable flames. If the flames cut out after you release the knob, repeat the ignition procedure.

» If the oven burner does not ignite after 30 seconds open the oven door to ventilate the oven and wait at least 90 seconds before attempting re-ignition.

» If the Oven flames accidently go out, open the Oven door and wait at least 90 seconds before attempting re-ignition.

Controlling the Hob Burners:

» The hob burner knobs have 3 positions; 'off' (0), 'min' (small flame symbol) and 'max' (large flame symbol).

» After you ignite the burner in the 'max' position you can adjust the flame length between the 'max' and 'min' positions by turning the Control Knob clockwise or anti-clockwise. Do not operate the burners when the hob burner knob position is between the 'max' and 'off' positions.

» After ignition visually check the flames. If you see a yellow tip, lifted or unstable flames, turn the gas flow off, then check the assembly of burner caps and crowns once they have cooled. Make sure there in no liquid in the burner cups.

» If the burner flames go out accidently, turn the burners off, ventilate the kitchen with fresh air and wait at least 90 seconds before attempting re-ignition.

To turn the hob burners off:

» Turn the hob burners knob clockwise so that the hob burners knob shows the '0' position or the marker on the hob burners knob points upwards.

Your hob has burners of different diameters. You will find that the most economical way of using gas is to choose the correct size gas burner for your cooking pan size and to bring the flame to the minimum position once the boiling point is reached. We recommend that you always cover your cooking pan.

USAGE ›

To obtain maximum performance from the main burners, we suggest you use pots with the following flat bottom diameters. Using pots smaller than the minimum dimensions shown below will cause energy loss.

- Rapid Burner: 22-26 cm
- Medium Burner: 14-22 cm
- Auxiliary Burner: 12-18 cm

Please note the following safety advice when using the hob burners:

- **Warning:** Only use pans that have been designed for use with gas hobs.
- Make sure that the tips of the flames do not spread out from the outer circumference of the pan, as this may harm the plastic accessories, such as handles.
- Ensure that the base of the pan is dry before placing it on the burners.
- The glass on the oven doors may get hot while the ovens are in use. Keep children and animals away from the oven doors when in use.
- After use, the hob remains very hot for a prolonged period of time. Do not touch it and do not place any object on top of it.
- Any items placed on the hob will get hot and may cause serious burns if touched.

Control of the Grill Burner

The grill burner can be operated with the Oven door in one of two positions:

- Completely open
- Partially open at 30º in the 'park position'

The grill burner can be modulated by turning the Control Knob between the 'min' and 'max' positions.

To turn the grill burner off:

- Turn the Control Knob to the '0' position.

We have included a few tips to help you achieve the best results when grilling:

- Make sure that the food does not touch the grill burner.
- Preheat the grill on the 'max' setting for several minutes before grilling.
- Food should be thoroughly dried before grilling to minimise splashing. Lightly brush lean meats and fish with a little oil or melted butter to keep them moist during cooking.
- Place food at the centre of the grid to allow the maximum circulation of air.
- Do not cover the grill pan or grid with foil as this can cause fires.
- **Warning:** Make sure that the grill is switched off before closing the door.

The Grill Pan Handle Set:

Warning: Always use an oven glove to protect your hand when using the grill as the metal parts can become very hot.

The Grill Pan has a detachable handle. When using the Grill Pan Handle, make sure that it is centralised and secure as shown in Figure 8.

Do not leave the handle in position when grilling as it will become very hot.

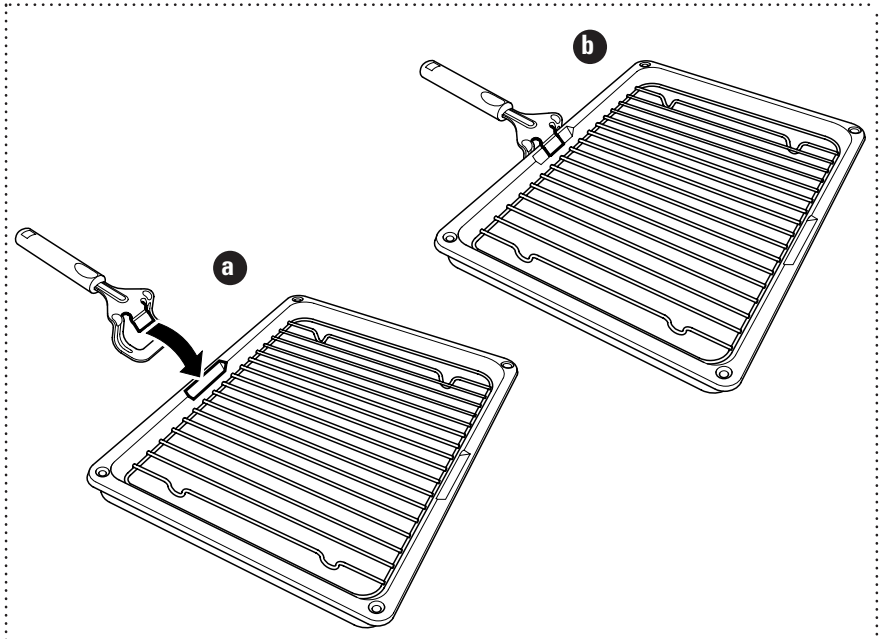

Figure 8

Control of the Oven Burners

After you have ignited the burner for the top or main oven, you can adjust the temperature as required by using the numbers on the appropriate knob. The numbered settings correspond to the following temperatures:

Mark	Temperature (°C)	
	Top Oven	Main Oven
S	100	100
1	140	140
2	150	150
3	160	160
4	180	180
5	190	190
6	200	200
7	220	220
8	230	240
9	-	250

» Do not operate the oven in between the off and 'S' position

To turn the Oven off:

» Turn the Control Knob in a clockwise direction until it is in the '0' position.

Please follow the guidance below to achieve the best results from your cooking:

» When you need to preheat the Oven, we recommend you do so for 10 minutes. For recipes requiring high temperatures (such as bread) or when cooking from frozen, best results are often achieved when the Oven has been preheated.

» Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum air circulation.

» Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the Oven base and help reduce cleaning.

» When cooking more than one dish in the oven, place dishes centrally on different shelves rather than several dishes on one shelf, this will allow the heat to circulate freely.

» If you are cooking more than one tray of similar items, swap the trays during cooking or remove the top tray once the food has cooked and move the lower tray to the higher shelf to finish cooking.

» Do not place baking trays directly on the Oven base as it interferes with the oven air circulation and can lead to burning of the base. Use the lowest shelf position instead.

The Digital Minute Minder

The Digital Minute Minder can either display the current time or be used as a timer to assist with your cooking preparations.

Note: The timer does not control the Oven. It only functions as a timer.

To set the current time:

» Press the (+) and (-) buttons simultaneously until the dot on the display flashes. Use the (+) or (-) button to display the current time.

To set the timer:

» Press the (+) button once to show a series of zeroes and the 🔔 symbol on the display.

» Use the (+) and (-) buttons to increase or decrease the time in 10 second increments until the desired time is displayed (the maximum allowable time is 99 minutes and 50 seconds). The timer will then begin counting down.

» At the end of the selected time period, an alarm will sound and the current time will be displayed. Press the (+) or (-) button to silence the alarm.

You can change the tone of the audible beep:

» While the current time is displayed, press and hold the – button until you hear an audible beep. Press the – button again to hear one of the 3 available options. Once you have selected the desired tone wait for the display to return to the current time setting.

The Oven Lamp

To assist with your cooking, the main Oven has a lamp that can be turned On or Off by using the Lamp Switch on the Control Panel.

Changing the Oven Lamps:

We recommend that the Oven lamp be replaced by authorised personnel. The rating of the replacement bulb should be 230V, 25W Type E14, heat resistant to 100^{0}C.

CLEANING AND CARE ›

Before cleaning your Oven ensure that all Control Knobs are in the '0' position and that all parts have been allowed to cool.

Interior Cleaning:

- Avoid using harsh abrasive cream and powder based cleaners.
- Do not use steam cleaners when cleaning your oven.
- General cleaning of the interior of your Oven can be carried out using a wet cloth and warm soapy water.
- Use an approved oven cleaner from time to time, or if your oven interior becomes especially dirty.

- In order to prevent damage to your Oven, always test an approved cleaner on a small area first and follow the manufacturer's instructions for use.
- Use a glass cleaner to clean the interior surfaces of windows and doors.

Exterior Cleaning:

- Avoid using abrasive cleaners or scouring pads as they may damage enamel surfaces.
- Use a warm wet cloth and mild detergent when cleaning metallic and enamelled surfaces.

Cleaning the Hob:

- Lift up the saucepan supports, caps and crowns of hob burners.
- Wipe and clean the back panel with a soapy cloth.
- Wash the caps and crowns of the hob burners and rinse them. Dry them immediately with paper cloth.
- After cleaning, make sure that you have re-assembled all cleaned parts correctly.
- When cleaning, make sure that no water flows inside the burner caps as this may block the injectors.

Burner Caps:

- Periodically wash enamelled pan supports, enamelled covers and burner heads with warm soapy water. Dry them thoroughly before replacing.

CLEANING AND CARE ›

Enamelled Parts:

- Clean frequently with warm soapy water and then dry with a cloth.
- Do not wash enamelled parts while they are hot and never use abrasive powders or abrasive cleaning materials.
- Do not allow vinegar, coffee, milk, salt, water, lemon or tomato juice to remain in contact with the enamelled parts for long periods of time.

Stainless Steel:

- Clean frequently with warm soapy water and a soft sponge. Dry with a soft cloth.
- Do not use abrasive powders or abrasive cleaning materials on stainless steel parts.
- Do not allow vinegar, coffee, milk, salt, water, lemon or tomato juice to remain in contact with stainless steel parts for long periods of time.

Gas Connection Pipe:

Periodically check the gas connection pipe. If there is a defect contact the Servis helpdesk. We recommend the gas connection components are changed annually. If there is a defect found when operating the control knobs, cooker or oven, contact the Servis helpdesk or a registered service engineer.

Transportation:

Before transporting your Oven, make sure that it is disconnected from the gas and electrical supply:
If you need to transport your Oven, use the original case and follow the transportation instructions on the case:

- Securely tape the upper parts of the cooker and the caps, crowns and pan supports to the cooker panels. Place some paper between the upper cover and the cooking panel.
- Cover the upper cover, and then tape it to the side surfaces of the Oven. Use tape to secure cardboard or paper onto the front cover of the Oven's interior glass.
- Cover the wire grill and trays in paper to prevent them from damaging the Oven while in transit.

If you do not have the original casing, prepare a carriage box so that the external surfaces (both glass and painted) and protected from exterior forces.

TROUBLESHOOTING ›

TROUBLESHOOTING INFORMATION ›

If your Oven is not operating as expected, you may find a simple solution listed in the table below. If you are experiencing a fault not covered in the manual, please contact the Servis helpdesk.

Fault	Possible Cause	Solution
There is a smell of gas.	One of the burners is on but not lit.	Turn the burner off and ventilate the area. Wait 90 seconds before re-igniting the burner.
	The Oven or pipework is damaged and gas is leaking,	Turn off the Oven and ventilate the area. Contact a registered gas engineer. Do not use the Oven until the gas engineer has repaired the leak.
The Oven does not turn on. The Hot Plates do not heat.	There is no power to the Oven.	Make sure that the electrical connections are working and that the switches are in the on or open position.
The Oven does not heat to the level expected.	The Control Knob may not be on the required setting.	Make sure the Control Knob is on the required setting.
	The Oven door may be left open.	Close the Oven door.
The Oven Lamp does not illuminate.	The lamp has failed.	See page 25 for further information.
	There is no power to the Oven.	Make sure your electrical supply is turned on.
The Oven is cooking food unevenly.	The Oven racks are incorrectly positioned.	Position the racks following the cooking guidelines.
The hob burners do not operate correctly.	The burner parts may not be assembled correctly.	Make sure that the burner parts are assembled correctly.

GUARANTEE ›

DISPOSAL ›

All packaging and materials used are environmentally friendly and recyclable. Please dispose of any packaging in an environmentally friendly manner. Consult your local council for further details.

Please refer to the rear cover for disposal instructions.

GUARANTEE ›

The Servis guarantee covers the cost of parts/labour/call out charges to repair an appliance should any covered component fail in its normal functions necessitating a repair or replacement to resume those functions.

The Servis guarantee **does not** cover:

- Accidental damage.
- Use in a commercial environment.
- Incorrect or faulty installation.
- Deliberate damage or neglect.
- Repairs to cosmetic parts.
- Damage caused by foreign objects or substances.
- Claims in respect to routine inspection or maintenance.

The Servis guarantee is not transferable.
For your Servis guarantee to be valid, you will need to retain your original purchase receipt and be able to provide it when you make a claim.

The above summary does not include all of the terms and conditions and exclusions which can be found on our website www.servis.co.uk.

KNOW YOUR RIGHTS ›

Household contents insurance
Your household insurance may cover you for accidental damage, fire or theft of your product.

Data Protection Act (1988)
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The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.